

# GAME-DAY BROWNIES

YIELDS 70 1½-INCH BROWNIES

Adapted from *The Barefoot Contessa*

In a small bowl mix 1 cup flour, baking powder, and salt. Cut butter into chunks and chop unsweetened chocolate.

Place butter, 16 oz chocolate chips, and unsweetened chocolate in a medium metal or glass bowl or in the top of a double boiler. Set bowl over a pot of simmering water and stir until fully melted. Cool slightly.

In a large bowl, whisk together the eggs, coffee powder, vanilla, and sugar. Stir the chocolate mixture into the egg mixture and cool to room temperature. Fold flour mixture into chocolate mixture. Toss remaining 12 oz chocolate chips with ¼ cup flour, and fold into batter.

Pour into a half-sheet (13x17) pan that has been buttered and floured or lined with parchment paper.

Bake at 350° for 20 min, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake 10–15 min more, until a toothpick inserted at the center comes out clean. Do not overbake – watch edges.

Allow to cool thoroughly, and cut into 70 squares.

## DEEDEE'S NOTES:

- Recipe may be prepared 2–3 days in advance. Allow to cool completely and wrap tightly. Cut just prior to serving.
- Freezes well.

## INGREDIENTS

1¼ cups flour, divided  
1 tbsp baking powder  
1 tsp salt  
1 lb unsalted butter  
28 oz semisweet chocolate chips, divided  
6 oz unsweetened chocolate  
6 extra-large eggs  
2 tbsp instant espresso coffee powder  
2 tbsp vanilla extract  
2¼ cups sugar

